

CLIPPEDIMAGE= JP363024853A

PAT-NO: JP363024853A

DOCUMENT-IDENTIFIER: JP 63024853 A

TITLE: PRODUCTION OF CANDY FLOWER

PUBN-DATE: February 2, 1988

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APPL-NO: JP61166695

APPL-DATE: July 17, 1986

INT-CL (IPC): A23G003/00;A23G003/00

US-CL-CURRENT: 426/289

ABSTRACT:

PURPOSE: To readily obtain a candy flower having reduced damage and withstanding long preservation, by dipping a natural flower material in an alcohol bath, transferring the material into a hardened oil bath to give a hardened oil-coated material and sugar-coating coated material with a solid saccharide while the said hardened oil coating film is kept in a melted state.

CONSTITUTION: A natural flower material is dipped in an alcohol bath (preferably in 50∼100vol/volt ethyl alcohol bath) to dehydrate the material and then dipped in a hardened oil bath (preferably in ≥50°C vegetable hardened oil bath) to coat the material with the hardened oil and the coated material is sugar-coated with a solid saccharide (e.g. sucrose, etc.) while said hardened oil-coating film is kept in a melted state to provide the aimed candy flower.

USE: For decorating foods such as cake, etc.

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